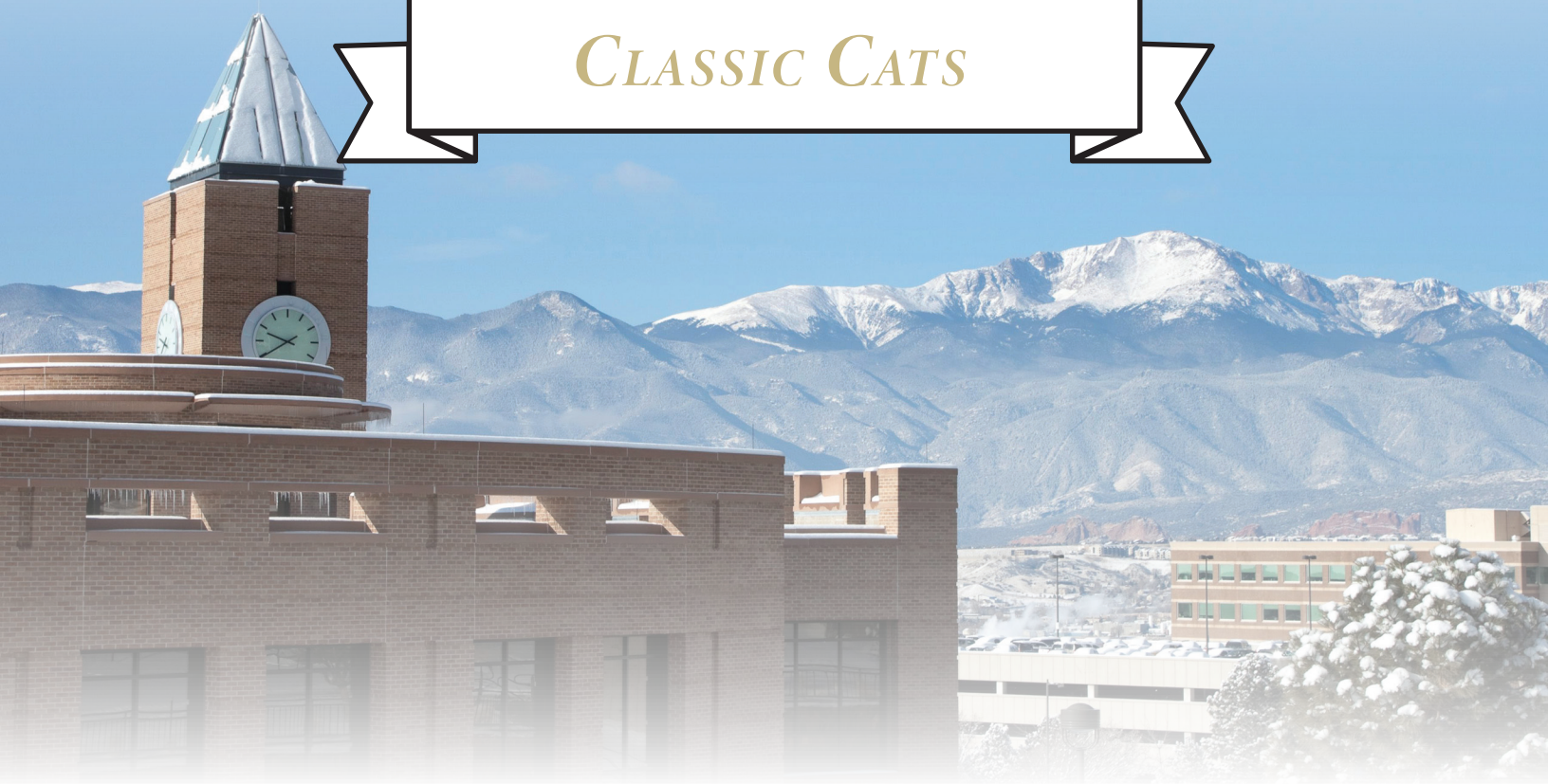




MOUNTAIN LION CATERING

CLASSIC CATS



Dining and
Hospitality Services

UNIVERSITY OF COLORADO
COLORADO SPRINGS

diningservices.uccs.edu/catering
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BREAKFAST



Buffets

10 person minimum.

CLASSIC HOT BREAKFAST

\$14.00 / Person

Scrambled eggs, choice of bacon or sausage, choice of home fries or hash browns, fresh hand fruit, and iced water. Served with salsa.

CLASSIC CONTINENTAL BREAKFAST

\$10.00 / Person

Mountain Lion Nut Bars, assorted quick breads or muffins, individual assorted yogurt, fresh hand fruit, granola, and iced water.

BREAKFAST BURRITO

\$10.00 / Person

Egg, cheese, and potato with or without bacon or sausage, and iced water. Choice of salsa or green chili.

BREAKFAST SANDWICH

\$6.00 / Sandwich

Egg, cheese, choice of ham or Canadian bacon on English muffins, and iced water.

À La Carte

Price per person.

Scrambled Eggs	\$3.00
Tofu Scramble <i>Vegan, gluten-friendly</i>	\$4.00
Hash Browns <i>Gluten-friendly</i>	\$2.50
Bacon	\$5.00

Sausage <i>Contains gluten and pork</i>	\$3.00
Yogurt Cup	\$3.00
Hand Fruit	\$1.00

Superfoods

Price per person.

CINNAMON APPLE QUINOA BREAKFAST

\$4.00

Stewed cinnamon apples in a quinoa porridge. Vegan, gluten-friendly.

VEGETABLE TOFU SCRAMBLE

\$4.75

Vegan, gluten-friendly.



LUNCH



Alpine Express Meals

Available boxed or as a buffet. 10 person minimum unless otherwise noted.

TURKEY SANDWICH MEAL

\$13.50 / Person

Turkey sandwiches with chips and cookies. Lettuce, tomato, mayo, and mustard served on the side. Served with iced water.

HAM SANDWICH MEAL

\$13.50 / Person

Sliced ham sandwiches with chips and cookies. Lettuce, tomato, mayo, and mustard served on the side. Served with iced water.

VEGGIE SANDWICH MEAL

\$13.50 / Person

Seasonal veggie and hummus sandwiches with chips and cookies. Served with iced water.

ASSORTED SANDWICH MEAL

\$14.50 / Person (15 person minimum)

Assorted turkey, ham, and/or veggie sandwiches with lettuce and tomato on the side. Chips and cookies. Mayo and mustard served on the side. One sandwich per person. Not customizable. Served with iced water.

Hybl Café Meals

Available boxed or as a buffet. 10 person minimum.

TURKEY BRIE BAGUETTE MEAL

\$15.50 / Person

Slow roasted turkey with buttery brie cheese, tangy chutney and a bed of greens on a fresh baguette. Comes with sides of mayo and mustard, assorted chips, and cookies. Served with iced water.

CARAMELIZED ONION AND HAM SANDWICH MEAL

\$15.50 / Person

Caramelized onion with smoked ham, Austrian gruyere cheese, greens, and Dijonaise on sprouted wheat bread. Comes with assorted chips and cookies. Served with iced water.

CAPRESE SANDWICH MEAL

\$14.50 / Person

Sliced tomato with fresh mozzarella, chiffonade of basil with nut-free basil pesto and a drizzle of balsamic glaze on ciabatta bread. Comes with assorted chips and cookies. Served with iced water.

ASSORTED SANDWICH MEAL

\$16.50 / Person

Turkey brie baguette, caramelized onion and ham, and/or caprese sandwiches with assorted chips and cookies. Served with iced water.

LUNCH

Seasonal Salads

10 person minimum.

VEGGIE SALAD BOXED MEAL

\$14.00 / Person

Seasonal greens and vegetables, house-made croutons, side of salad dressing, fresh dinner rolls, and cookies. Served with iced water

CHICKEN SALAD BOXED MEAL

\$16.00 / Person

Seasonal mixed green salad with grilled chicken breast, seasonal vegetables, house-made croutons, side of salad dressing, fresh dinner rolls, and cookies. Served with iced water.

SHRIMP SALAD BOXED MEAL

\$17.00 / Person

Seasonal mixed green salad with seasoned shrimp, seasonal vegetables, house-made croutons, side of salad dressing, fresh dinner rolls, and cookies. Served with iced water.

CHICKEN AND SHRIMP SALAD BOXED MEAL

\$18.00 / Person

Seasonal mixed green salad with grilled chicken breast and seasoned shrimp, seasonal vegetables, house-made croutons, side of salad dressing, fresh dinner rolls, and cookies. Served with iced water.

CAESAR SALAD BOXED MEAL

\$13.00 / Person

Romaine lettuce, house-made croutons, parmesan cheese, house-made Caesar dressing, fresh baked rolls, and cookies. Served with iced water.

CHICKEN CAESAR SALAD BOXED MEAL

\$15.00 / Person

Romaine lettuce, grilled chicken breast, house-made croutons, parmesan cheese, house-made Caesar dressing, fresh baked rolls, and cookies. Served with iced water.

SHRIMP CAESAR SALAD BOXED MEAL

\$16.00 / Person

Romaine lettuce, seasoned shrimp, house-made croutons, parmesan cheese, house-made Caesar dressing, fresh baked rolls, and cookies. Served with iced water.

CHICKEN AND SHRIMP CAESAR SALAD BOXED MEAL

\$17.00 / Person

Romaine lettuce, grilled chicken breast, seasoned shrimp, house-made croutons, parmesan cheese, house-made Caesar dressing, fresh baked rolls, and cookies. Served with iced water.

LUNCH

Salad Bar

10 person minimum.

LIGHT PROTEIN SALAD BAR

\$16.00 / Person

Seasonal green mix with diced tomatoes, diced cucumber, sliced olives, shredded cheese, diced hardboiled eggs, house-made croutons, ranch dressing, house vinaigrette, fresh baked rolls, cookies, and iced water.

GRILLED CHICKEN SALAD BAR

\$18.00 / Person

Seasonal green mix with grilled chicken breast, diced tomatoes, diced cucumber, sliced olives, shredded cheese, diced hardboiled eggs, house-made croutons, ranch dressing, house vinaigrette, fresh baked rolls, cookies, and iced water.

SHRIMP SALAD BAR

\$19.00 / Person

Seasonal green mix with seasoned shrimp, diced tomatoes, diced cucumber, sliced olives, shredded cheese, diced hardboiled eggs, house-made croutons, ranch dressing, house vinaigrette, fresh baked rolls, cookies, and iced water.

GRILLED CHICKEN AND SHRIMP SALAD BAR

\$20.00 / Person

Seasonal green mix with grilled chicken breast, seasoned shrimp, diced tomatoes, diced cucumber, sliced olives, shredded cheese, diced hardboiled eggs, house-made croutons, ranch dressing, house vinaigrette, fresh baked rolls, cookies, and iced water.

Superfood Meals

Price per person. 10 person minimum. Sandwiches and entree salads come with iced water.

GRILLED VEGETABLE SANDWICH

\$9.00

Seasonal vegetables on hearty wheat bread. Comes with choice of superfood side salad or green salad.
Gluten-friendly \$3.00 extra

VEGGIE MELT SANDWICH

\$10.00

Seasonal vegetables with melted cheese on berry wheat bread.
Gluten-friendly \$3.00 extra

HARVEST KALE SALAD

Entree Salad only \$7.00

Kale, sweet potatoes, beets, spinach, cucumbers, and red bell peppers, with an orange-saffron vinaigrette.

BLACK BEAN AND FETA QUINOA SALAD

Side Salad \$4.00 / Entree Salad \$8.50

Black beans, feta, quinoa, and bell peppers, with a lemon herb vinaigrette. Entree salad comes on a bed of spring mix.

VEGAN QUINOA SALAD

Side Salad \$3.00 / Entree Salad \$8.00

Cherry tomatoes, cucumbers, red onion, red peppers, and quinoa salad. Entree salad comes on bed of arugula.
Gluten-friendly.

SUN-DRIED TOMATO, SPINACH AND QUINOA

Side Salad \$5.00 / Entree Salad \$8.00

Sun-dried tomatoes, spinach, quinoa, and toasted almonds with a lemon-dijon dressing. Entree salad comes on a bed of spring mix.



HORS D'OEUVRE



Snacks

Prices are as noted.

Popcorn Bar	\$9.00 / person
Chips and Salsa	\$4.00 / person
Mountain Lion Trail <i>Mixed assorted nuts & candy</i>	\$30.00 / 2 gallons
M&M's	\$30.00 / 2 gallons
Raisin Granola Trail Mix <i>Granola, raisins, almonds, cinnamon</i>	\$30.00 / 2 gallons

Appetizers

Prices are per dozen.

Ham, Chicken, & Cheese Croquettes <i>Contains egg and gluten</i>	\$24.00	Goat Cheese and Herb Crostini <i>Vegetarian, gluten-friendly add \$3.00</i>	\$20.00
Tomato Basil Tarts <i>Vegetarian, contains egg, dairy</i>	\$24.00	English Pea Shooters <i>Vegan, gluten-friendly</i>	\$20.00
Cranberry and Brie Crostini <i>Vegetarian, gluten-friendly add \$3.00</i>	\$24.00	Chicken Thai Satay <i>Gluten-friendly, contains peanuts</i>	\$30.00
		Buffalo Cauliflower Wings <i>Vegan, gluten-friendly, dairy-friendly</i>	\$30.00

Platters

Small = 25-30 servings | Medium = 35-50 servings | Large = 100 servings
unless otherwise noted.

FRUIT BOWL

\$25 (serves 10 people)

Chef's selection of seasonal fruits.

FRUIT PLATTER

Small \$120 | Medium \$200 | Large \$300

Chef's selection of seasonal fruits. Served with honey yogurt dip.

CHARCUTERIE

Small \$140 | Medium \$250 | Large \$450

Chef's selection of cured and deli meats.

CHEESE TRAY

Small \$140 | Medium \$250 | Large \$450

Chef's selection of cheese with crackers.

CRUDITE

Small \$120 | Medium \$200 | Large \$300

Ranch and hummus with selection of seasonal vegetables.

GRILLED VEGETABLE PLATTER

Small \$120 | Medium \$200 | Large \$300

Selection of seasonal grilled vegetables with olives and marinated peppers.

HUMMUS AND GRILLED PITA

Small (12 people) \$20 | Medium (35 people) \$40

House-made roasted red pepper or roasted garlic hummus with grilled pita bread.



BUFFETS



Street Taco Buffet

10 person minimum unless otherwise noted. Add a garden salad for \$2 per person.

CHICKEN TINGA TACO BAR

\$20.00 / Person

Savory chicken Tinga served with flour tortillas, southwestern black beans, rice, salsa, guacamole, sour cream, shredded cheese, tortilla chips and iced water.

BEEF TACO BAR

\$20.00 / Person

Seasoned ground beef served with flour tortillas, southwestern black beans, rice, salsa, guacamole, sour cream, shredded cheese, tortilla chips and iced water.

VEGETABLE TACO BAR

\$18.00 / Person

Seasoned fajita vegetables served with flour tortillas, southwestern black beans, rice, salsa, guacamole, sour cream, shredded cheese, tortilla chips and iced water.

TWO ENTREE TACO BAR

\$23.00/Person (15 person minimum)

Choice of chicken, beef, and vegetables. Served with flour tortillas, southwestern black beans, rice, salsa, guacamole, sour cream, shredded cheese, tortilla chips and iced water.

THREE ENTREE TACO BAR

\$25.00 / Person (20 person minimum)

Includes chicken, beef, and vegetables. Served with flour tortillas, southwestern black beans, rice, salsa, guacamole, sour cream, shredded cheese, tortilla chips and iced water.

WALKING TACOS

\$10.00 / Person

Seasoned ground beef or vegetarian chili with Frito corn chips, shredded cheese, sour cream, and iced water.

Soup & Sandwiches

10 person minimum.

SOUP AND SANDWICH BUFFET

\$22.00 / Person

Trays of sliced chicken breast, sliced roasted turkey, and pork belly. Trays of assorted sliced cheese, tomato, lettuce, and assorted breads. Served with chips, soup of the day, fresh baked rolls and iced water.

BUFFETS

Colorado BBQ

10 person minimum unless otherwise noted.

PULLED PORK BBQ

\$22.00 / Person

Smokey pulled pork with mac and cheese, brioche buns, coleslaw, charro beans, seasonal fruit cobbler, and iced water.

PULLED CHICKEN BBQ

\$22.00 / Person

Pulled chicken with mac and cheese, brioche buns, coleslaw, charro beans, seasonal fruit cobbler, and iced water.

PULLED PORK AND PULLED CHICKEN BBQ

\$25.00 / Person (15 person minimum)

Smokey pulled pork and pulled chicken with mac and cheese, brioche buns, coleslaw, charro beans, seasonal fruit cobbler, and iced water.

International Flavors

10 person minimum.

TASTE OF ITALY

\$25.00 / Person

Seasonal green salad, penne pomodoro, balsamic marinated vegetables, chicken marsala, garlic bread, and iced water.

ASIAN ORANGE CHICKEN

\$15.00 / Person

Crispy orange chicken with white rice, stir-fried vegetables, spring rolls, fortune cookies, and iced water.

INDIAN BUTTER CHICKEN

\$22.00 / Person

Butter chicken (curry chicken in a spiced tomato, butter, and cream sauce), basmati rice, pita bread, vegan curry tofu, paneer green beans with chili crunch on top, and iced water.

**Can be served dairy-friendly and gluten-friendly.*



DESSERTS



Individual Plates

Price per plate unless otherwise noted.

CRÈME BRÛLÉE

\$10.00 each

Choose from classic vanilla, coffee, honey caramel, or seasonal. Gluten-friendly.

PANNA COTTA

\$10.00 each

Choose from vanilla, chocolate, peach, or seasonal.

VEGAN COCONUT PANNA COTTA

\$12.00 each

Gluten-friendly.

MINI TIRAMISU

\$10.00 each

Layered cake soaked in coffee rum with mascarpone filling. Topped with chantilly cream and cocoa powder.

TRIO OF CHOCOLATE MOUSSE

\$6.00 each

White, milk, and dark chocolate mousse layered together with crème anglaise.

POT AU CREME

\$10.00 each

Baked chocolate topped with cream. Gluten-friendly.

SEASONAL COBBLERS

Seasonal fruit pricing (serves up to 30 people)

Baked fruit topped with a sweet pastry crust.

SEASONAL MINI PIES

\$4.00 each

Individual mini seasonal fruit pies.

POACHED PEARS

\$15.00 each

Whole poached pears with a red wine reduction, crème anglaise. Gluten-friendly.

DESSERTS

Baked Goods

Prices are per dozen. May contain peanuts or tree nuts.

Fresh House-Made Scones <i>Contains gluten, egg, soy, and dairy. May contain tree nuts.</i>	\$33.00
Assorted Vegan Scones <i>Gluten-friendly; contains soy.</i>	\$48.00
Croissants <i>Contains gluten, soy, and dairy. May contain tree nuts.</i>	\$36.00
Seasonal Quick Breads <i>Contains gluten, egg, soy, and dairy. May contain tree nuts.</i>	\$36.00
Mountain Lion Bar <i>Gluten-friendly and vegan. Contains tree nuts.</i>	\$3.00 each
Brownies <i>Contains gluten, egg, soy, and dairy. May contain tree nuts.</i>	\$24.00
Gluten-Friendly Dairy-Friendly Brownies <i>Contains egg and soy.</i>	\$34.00

Lemon Bars <i>Contains gluten, egg, soy, and dairy.</i>	\$26.00
Chocolate Chip Cookies	\$24.00
Vegan Chocolate Chip Cookies <i>Gluten-friendly.</i>	\$42.00
Coconut Macaroons	\$42.00
Single-Layer Cakes Choice of flavors: vanilla, chocolate, red velvet, carrot Choice of buttercream: vanilla, chocolate, or cream cheese <i>Gluten-friendly add \$10.00</i>	6 inch \$45.00 8 inch \$58.00 10 inch \$68.00 12 inch \$80.00



BEVERAGES



Non-Alcoholic

Serving sizes vary.

HOT BEVERAGES

Regular Coffee (8 oz cups)

Small Pump Pot	serves 12-15	\$16.00
Medium Chafer Urn	serves 45-48	\$45.00
Large Chafer Urn	serves 75-80	\$70.00

Decaf Coffee (8 oz cups)

Small Pump Pot	serves 12-15	\$16.00
Medium Chafer Urn	serves 45-48	\$45.00
Large Chafer Urn	serves 75-80	\$70.00

Hot Tea (8 oz cups)

Small	serves 12-15	\$10.00
Medium	serves 45-48	\$27.00
Large	serves 75-80	\$45.00

Apple Cider (12 oz cups)

Small	serves 10	\$14.00
Medium	serves 25	\$39.00
Large	serves 50	\$60.00

Hot Chocolate (12 oz cups)

Small	serves 10	\$14.00
Medium	serves 25	\$39.00
Large	serves 50	\$60.00

COLD BEVERAGES

Water (12 oz cups)

Small	serves 10	\$9.00
Medium	serves 25	\$20.00
Large	serves 50	\$35.00

Infused Water (12 oz cups)

Small	serves 10	\$11.00
Medium	serves 25	\$25.00
Large	serves 50	\$48.00

Orange Juice (12 oz cups)

Small	serves 10	\$12.00
Medium	serves 25	\$27.50
Large	serves 50	\$50.00

Iced Tea (12 oz cups)

Small	serves 10	\$12.00
Medium	serves 25	\$27.50
Large	serves 50	\$50.00

Lemonade (12 oz cups)

Small	serves 10	\$12.00
Medium	serves 25	\$27.50
Large	serves 50	\$50.00

BOTTLED AND CANNED BEVERAGES (price per can/bottle)

Assorted Canned Soda	12 oz can	\$2.50
Bottled Water	16.9 oz bottle	\$2.00
Perrier Sparkling Water	12 oz bottle	\$3.00
Assorted La Croix	12 oz can	\$3.00

Orange Juice	10 oz bottle	\$3.00
Apple Juice	10 oz bottle	\$3.00
Cranberry Juice	10 oz bottle	\$3.00

BEVERAGES

Alcohol Services

ALCOHOLIC BEVERAGES

Beer

Colorado Micro Brews	\$7.00
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Wine

House Wines (see below)	\$30.00
Specialty Wines (see below)	\$40.00
Prosecco (187ml)	\$9.00
Prosecco (750ml)	\$35.00

Extra Services

Glass	\$3.00
Beer and Wine	Upon consumption
Bartender (s) <i>One bartender per 75-100 people. 4-hour minimum.</i>	\$50/hr
Full Bar with Liquor <i>Beer, wine, mixed drinks, soda, water, plus one bartender for 30 people</i>	\$50/ person
Donated Alcohol Compostables Charge	\$0.50/person

WINE MENU

House Wine - Sand Point, \$30.00 per bottle

Pinot Grigio (California) - citrus come together with golden apple and mellow blossom notes.

Sauvignon Blanc (California) - grapefruit and lime notes are softened by a pineapple-guava character.

Chardonnay (California) - tropical fruit and oak notes are layered with hints of crisp apple, balanced by vanilla.

Pinot Noir (California) - ripe strawberry and cherry cola merge with a hint of soft spice from oak aging.

Merlot (Clarksburg) - raspberry fruit and vanilla merge with berry, ripe cherry, and cocoa powder notes.

Cabernet Sauvignon (California) - ripe raspberry and dark cherry notes are balanced by soft spice from oak aging.

Unless otherwise stated we will bring Merlot, Cabernet Sauvignon, Chardonnay, and Pinot Grigio to open bar events.

Specialty Wines - \$40.00 per bottle

Lisboa (Red Blend) (Casal Garcia -Portugal) - best with red meat, grilled white meat, pastas, and spicy foods. May also be served as an aperitif accompanying hard cheeses and nuts.

Borealis (White Blend) (Montinore Estate- Oregon) - an aromatic blend of the winery's favorite cool-climate whites, with strong scents of orange blossom, ripe honeydew, guava, and kiwi.

Bordeaux (Chateau Fonfroide - Bordeaux, France) - red berry, juicy, plummy, spicy, with hints of mint and dried herbs.

Sparkling Wines

Lunetta, Prosecco 187ml - \$9.00

Lunetta, Prosecco 750ml - \$35.00

We can offer pairing suggestions for wine with your meal and bring in special wines. For custom wine requests, there is a one case minimum.

ADDITIONAL SERVICES

Linens

Black Rectangle- 6' tables (52"x 114")	\$6.00
Black Square (fits rounds, 85"x 85")	\$6.00
Floor-Length White Round (72" round)	\$18.00
Table Skirts	\$8.00

Drop Cloth	\$10.00
Colored Napkins	\$3.00
Colored Table Cloths	\$8.00
Cab Table Round	\$14.00

Services

Event Attended (min 2 hours)	\$20.00
China Service	\$3.00 per person

Miscellaneous

Basic Centerpiece	\$15
Executive Centerpiece (custom)	Custom